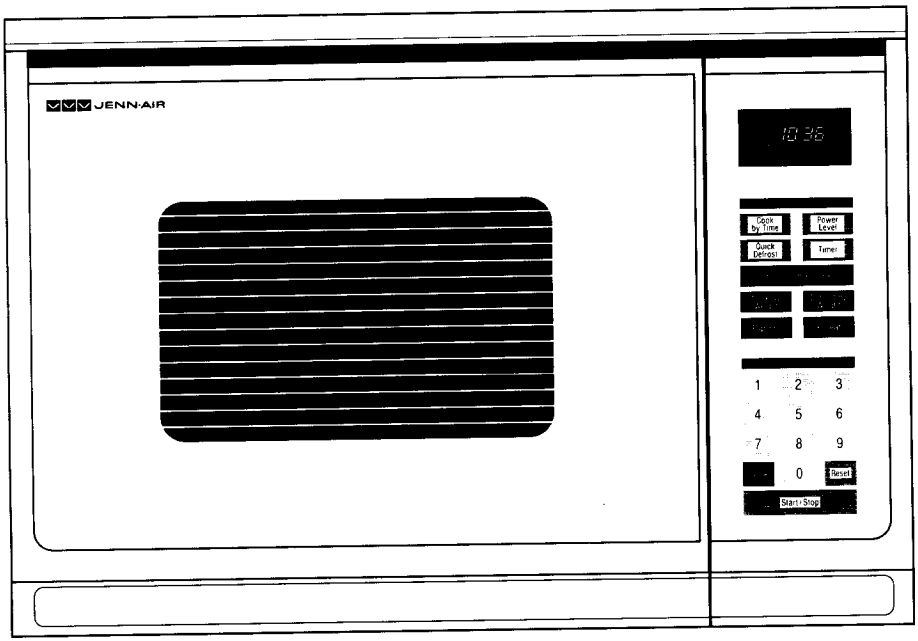
JENN-AIR

Use and Care Manual

Microwave Oven

Model M167 Series



About Your Jenn-Air

This booklet contains basic information on proper use and care of your microwave oven. Learning how to correctly use and care for you appliance will help you get the maximum benefit and enjoyment from it. Please read these instructions carefully before you use the appliance.

Please refer to the cookbook that came with your microwave oven for additional information on basic microwave cooking.

Should you have any questions about using your Jenn-Air appliance, write to us. Be sure to provide the model number of your appliance.

Consumer Relations Department
Jenn-Air Company
3035 Shadeland Avenue
Indianapolis, IN 46226-0901

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should be followed, including the following:

WARNING- To reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy:

1. Read all instructions before using the appliance.
2. Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" found on Page 6.
3. This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" on Page 7.
4. Install or locate this appliance in accordance with the provided installation instructions.

5. Some products such as whole eggs and sealed containers - for example, closed glass jars - may explode and should not be heated in this oven. In rare instances, poached eggs have been known to explode. Cover poached eggs and allow a standing time of one minute before cutting into them.
6. Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook, dry, or defrost food. It is not designed for industrial, laboratory, or commercial use. It is intended for home use only. Do not use for drying clothes, linens, newspaper, or similar non-food type items.
7. As with any appliance, close supervision is necessary when used by children.
8. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
9. This appliance should be serviced only by qualified service personnel. Contact nearest authorized Jenn-Air service facility for examination, repair or adjustment.
10. Do not cover or block any openings on the appliance.
11. Do not use outdoors.
12. Do not immerse cord or plug in water.
13. Keep cord away from heated surfaces.
14. Do not let cord hang over edge of table or counter.
15. When cleaning surfaces of door and oven that come together on closing the door, use only mild, non-abrasive soaps or detergents applied with a sponge or soft cloth.
16. To reduce the risk of fire in the oven cavity:
    a. Do not overcook food. Carefully attend appliance if paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking. Avoid using recycled paper products. Such products sometimes contain impurities which could ignite.
    b. Remove wire twist-ties from paper or plastic bags before placing bag in oven.
    c. If materials inside the oven should ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
    d. Do not use the oven for storage.
    e. Do not pop popcorn except in a microwave approved popcorn popper or in a commercial package recommended especially for microwave ovens.

17. Do not operate the oven when empty.
18. Do not lean on the oven door. The door is designed to close tightly and seal properly for safe operation. Leaning on the door may warp or break the hinges.
19. To avoid exposure to dangerous high voltage, DO NOT REMOVE THE OUTER CASE.
20. Do not store metal oven rack in oven. Use the rack only when cooking more than one dish.
21. Liquids heated in certain shaped containers (especially cylindrical-shaped containers) may become overheated, splash out with a loud noise. For best results, stir the liquid several times before heating. Always stir liquids several times between reheatings.
22. Read and follow specific microwave oven preparation instructions on food packages or containers (especially baby food). Above all, this is a cooking appliance designed to prepare food.
23. Use only cooking utensils and accessories made for use in the microwave and specifically described in this manual or cookbook.
24. Microwave oven manufacturers do not recommend deep fat frying or frying in a microwave oven. Hot oil can damage oven parts and utensils and even result in skin burns.
25. Plastic wrap: Use only those types designed for microwave oven use and avoid forming an air-tight seal. Fold back a small corner or cut a small slit to allow steam to escape.
26. Stay near the appliance while it is in use and check cooking progress frequently. Leaving the appliance unattended may result in overcooked food and possibly a fire in your oven.
27. UNDER-CABINET AND WALL MOUNTED APPLIANCE ONLY:
    a. Do not operate any heating or cooking appliance beneath this appliance.*
    b. Do not mount unit over or near any portion of a heating or cooking appliance.*
    c. Do not mount over a sink.
    d. Do not store anything directly on top of the appliance surface when the appliance is in operation.
    * Unless microwave oven has been approved for use above another heating appliance. See label on oven back for installation information.

SAVE THESE INSTRUCTIONS

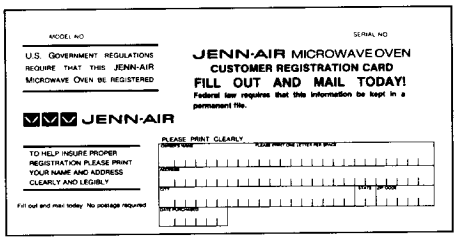
Precautions To Avoid Possible Exposure To Excessive Microwave Energy

a. Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
b. Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
c. Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the: (1) door (bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces.
d. The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

REGISTRATION

Federal law requires registration of all microwave ovens. To comply with the law, please fill out the CUSTOMER REGISTRATION CARD packaged in the oven:

1. Check the model and serial numbers on the card to see that they match the numbers on the rating label. Rating label is located on the left inside wall of the oven cavity. If the numbers on the card are not the same as those on the rating label cross out the numbers on the card and write in the numbers as they appear on the rating label.


MODEL NO.
SERIAL NO.
U.S. GOVERNMENT REGULATIONS REQUIRE THAT THIS JENN-AIR MICROWAVE OVEN BE REGISTERED
JENN-AIR MICROWAVE OVEN
CUSTOMER REGISTRATION CARD
FILL OUT AND MAIL TODAY!
Federal law requires that this information be kept in a permanent file.
JENN-AIR
TO HELP INSURE PROPER REGISTRATION PLEASE PRINT YOUR NAME AND ADDRESS CLEARLY AND LEGIBLY
PLEASE PRINT CLEARLY
Fill out and mail today. No postage required

2. Mail the card. The return address is included on the reverse side of card and postage is prepaid for mailing within the United States.

If you move or are not the original owner of this oven, you must by law renew the registration. Send the renewal registration information to:

MAYCOR Parts & Service Co.
Warranty Administration
P.O. Box 4970
Cleveland, TN 37320-4970

Renewal Registration information must provide: a) Your name and address and b) the microwave oven's model and serial numbers.

Grounding Instructions

This appliance **must** be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

WARNING- Improper use of the grounding plug can result in a risk of electric shock.
Consult a qualified electrician or serviceman if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded.

Use of an extension cord is not recommended, but if it is absolutely necessary to use an extension cord, use only a 3-wire extension cord that has a 3-blade grounding plug, and a 3 slot receptacle that will accept the plug on the appliance. The marked rating of the extension cord shall be equal to or greater than the electrical rating of the appliance.

Where an electrical wall receptacle is encountered which will accept only a two-prong plug, **it is the personal responsibility and obligation of the owner to contact a qualified electrician and have the outlet replaced with a properly grounded and polarized receptacle for a three-prong, grounding plug.** Such receptacle must also meet local electrical codes, if applicable, and/or the National Electrical Code.

If local codes permit, a temporary connection may be made to a **properly** grounded and polarized, two-hole outlet using an adapter. Note, however, that attaching the adapter grounding terminal to the outlet cover screw **will not** ground the oven unless the outlet itself is grounded through the house wiring. **Proper grounding and polarization for the use of a temporary adapter are the personal responsibility and obligation of the owner**

IMPORTANT
The above grounding instructions **must** be followed not only for your personal protection against shock and fire hazards, but also to insure satisfactory operation of the electronic controls. In addition to proper grounding, a polarity check of the outlet should be made to insure that polarity is not reversed. Improper grounding or reversed polarity can damage the electronic control or cause it to operate erratically.

Installation

Remove all packing materials both outside and inside the oven before using the oven. The oven can be set on any sturdy counter, shelf, table, room divider or rolling cart. The oven requires free movement of air for proper operation. **DO NOT BLOCK AIR VENTS** located across the top and underneath the oven. Also, do not remove the feet from the bottom of the oven.

Mounting Above Wall Ovens

The M167 microwave oven is approved for mounting directly over Jenn-Air Wall Ovens as follows:

W100 Series using Jenn-Air A526 or A530 trim kit;
W110 Series using Jenn-Air A424 trim kit;
W130 Series using Jenn-Air A526 or A530 trim kit; and
W150 Series using Jenn-Air A526 or A530 trim kit.

Interference Note

Microwave ovens generate radio frequency energy during operation, and if not installed properly may cause interference to radio and television reception. You can determine if this unit is causing interference by turning it on and off while the interference is occurring. If interference occurs it may be corrected by one or more of the following measures:

- reorient the receiving antenna;
- relocate the oven with respect to the receiver; and/or
- plug the oven into a different outlet so that it and the receiver are on different circuits.

If the interference persists, you may want to consult an experienced radio/ television technician for additional suggestions.

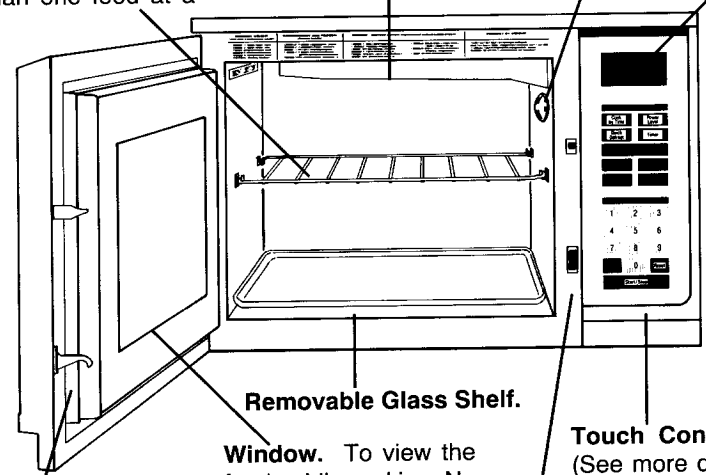
Oven Operation

Plastic Stirrer Cover. Protects the stirrer blade from soil or bending. The stirrer cover should not be removed.

Light Cover. Easily removed to replace light by removing one screw. Use only a 25 watt light. Light will turn on while oven is in operation or when door is open.

Metal Rack. Accessory used to give the microwave oven cooking flexibility. Offers the user the option of cooking or reheating more than one food at a time.

Display Windows.



Removable Glass Shelf.

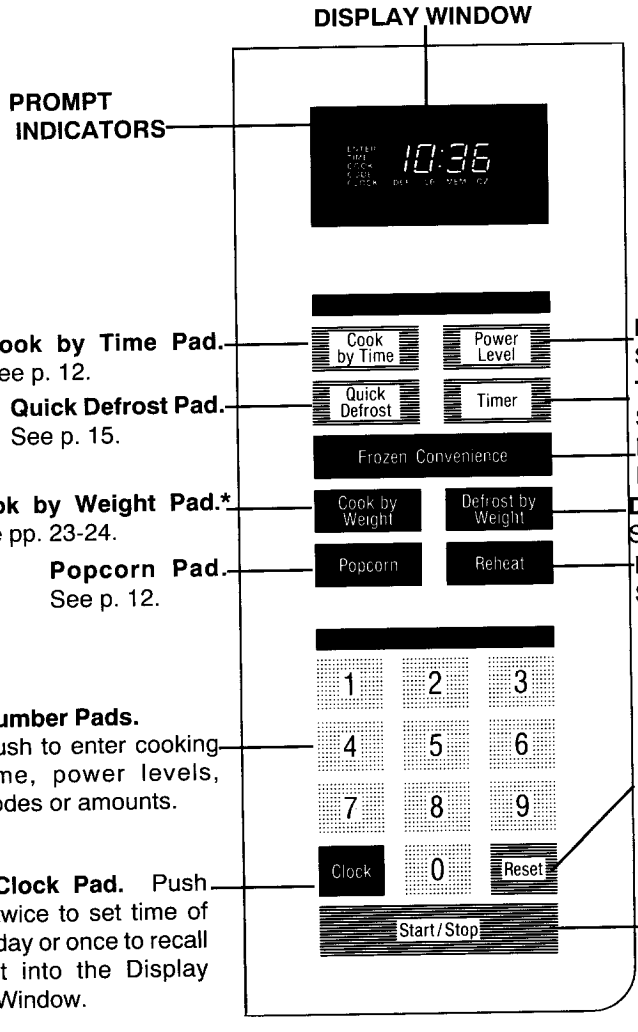
Window. To view the foods while cooking. No microwaves can pass through the metal shield in this window.

Touch Control Panel. (See more detailed diagram of control panel on page 10.)

Door Latch. These will slide into the interlock. If door is not completely closed the oven will not operate.

Safety Interlock System. Safety latches in the microwave oven door. All ovens have at least two latches which stop the operation of the oven when the door is opened.

Touch Control Panel



Cook by Time Pad. See p. 12.

Quick Defrost Pad. See p. 15.

Cook by Weight Pad.* See pp. 23-24.

Popcorn Pad. See p. 12.

Number Pads. Push to enter cooking time, power levels, codes or amounts.

Clock Pad. Push twice to set time of day or once to recall it into the Display Window.

Power Level Pad. See pp. 14-15.

Timer Pad. See p.11.

Frozen Convenience Pad. *See pp. 18-19.

Defrost by Weight Pad.* See pp. 16-17.

Reheat Pad.* See pp. 20-22.

Reset Pad. Push to clear display of incorrect entry.

Start/Stop Pad. Push to start or stop cooking.

* These four Codes have been preset to defrost, cook, or heat foods that are most commonly prepared in a microwave oven. Each code has preprogrammed cooking times and power levels. All you have to select is the code and weight or amount.

Time of Day Clock

- After plugging in the oven or after a power outage, the Display will flash 4 zeros. Set clock using the instructions below.
- Time of Day clock is a 12 hour clock.
- If set, the time of day will always be displayed when no other cooking function is being used.
- To check the time of day when programming your oven or cooking, push the **Clock Pad**. Time of day will be displayed for 3 seconds. Display will then return to cooking countdown.

BASIC INSTRUCTIONS

1. Push **Clock Pad** twice. Indicator words "ENTER CLOCK TIME" will appear in the display.
2. Set the time of day by pushing the appropriate numbers.
3. Push **Start/Stop Pad**. The Time of Day clock will not be activated until the **Start/Stop Pad** is pushed. Time will change in one minute increments.

Timer

The Timer feature of this oven has many uses. Use it to time a long distance phone call, standing times after microwave cooking, or mixing or beating times when preparing recipes. The Timer can be programmed up to 99 minutes and 99 seconds.

BASIC INSTRUCTIONS

1. Push the **Timer Pad.** Indicator words "enter Timer Time" will appear in the display
2. Enter desired time. If time is not entered within 3 seconds, the display will return to time of day.
3. Push **Start/Stop Pad**.

- A long beep signals the end of a timing operation.
- To stop timer once it has started, push **Timer Pad** and **Reset Pad.** Timer will return to time of day or cooking countdown.
- The timer can be set while cooking. The time in the display is for what is cooking in the oven. To find out how much time is left on the timer, push **Timer Pad.** The timer will flash on the display for 3 seconds before returning to the cooking countdown.

Cook By Time

Consult your cookbook for the approximate cooking time for each recipe. Start with the shortest recommended time and add more as needed. Check the food as it cooks. The oven door can be opened any time during operation; the oven will automatically stop cooking and maintain the time setting for up to 5 minutes until the door is closed and the **Start/Stop Pad** is pushed. Remember, the cookbook is only a guide. Starting temperatures and density of the food can vary the cooking time required.

BASIC INSTRUCTIONS
1. Enter cooking time.*
2. Push the **Start/Stop Pad**.

NOTE*: Full power cooking is automatic. If you wish to use a different power level follow the instructions below.

Example: To heat a cup of coffee for 1 1/2 minutes, touch the numbers 1, 3, 0. Then push the **Start/Stop Pad**. The time you select will appear in the Display Window. The oven blower will come on and the oven will begin cooking. Time count down will begin. When the time is up, the microwave oven will beep four times; "End" appears in the display; and oven will stop cooking automatically. Time of day reappears in the display when the door is opened or **Reset Pad** is pushed.

Popcorn

This is a preset timing for 3-3.5-oz. packages of microwave popcorn. Carefully follow the package directions. Do not leave microwave oven unattended while popping popcorn Place microwave popcorn on a microwave-safe, heat-proof dish in the oven. Microwave popcorn brands vary in their yield. Do not repop unpopped kernels.

BASIC INSTRUCTIONS
1. Push **Popcorn Pad.**
2. Push **Start/Stop Pad.**

NOTE: This **Popcorn Pad's** preset time is designed for 3-3.5-oz. packages only. For other size packages, follow directions on back of package.

NOTE: Place large bags of popcorn on a microwave-safe dish in the oven and follow package directions for time.

Power Levels

As with conventional cooking methods, your microwave oven gives you the flexibility of choosing the cooking speed (power level) you need for each type of food.

BASIC INSTRUCTIONS

1. Enter cooking time.
2. Push the **Power Level Pad.**
3. Enter power level.*
4. Push **the Start/Stop Pad.**

* See Power Level Guide below.

EXAMPLE: If the recipe calls for cooking with 50% power for 3 minutes, you would touch: the number pads 3, 0,0; then **Power Level Pad**; then 5 ("50" will appear in the Display Window); then **Start/Stop Pad.**

Power Level Guide*

Power Level	Power %	Suggested Uses
HI	100	For vegetables; beverages; quick reheating (observe closely to avoid overcooking); generally for quickest cooking.
9	90	Sauteing vegetables.
8	80	For whole poultry, cheese and egg dishes; cooking certain seafood (clams, oysters or scallops).
7	70	For cakes, quick breads and muffins.
6	60	Reheating leftovers or for cooking recipes using precooked or canned ingredients.
5	50	Reheating larger amounts of leftovers; cooking roasts.
4	40	Stewing or developing flavor in main dishes, soups or sauces; cooking rice or pasta (after water is boiling).
3	30	Defrosting; tenderizing less tender cuts of meat in liquid; cooking dried beans, lentils or peas in water.
2	20	Softening cheese, butter or chocolate.
1	10	Keeping food(s) warm or taking chill off refrigerated foods before serving.

* Guide gives percentage of magnetron "on" time at different power levels and suggested uses.

To Check or Change Power Level While Cooking

To Check Power Level Setting:

1. Push **Power Level Pad.**

To Change Power Level Setting

1. Push **Power Level Pad.**
2. Enter new power setting by pushing Number Pad. To return to full power, push **Power Level Pad** twice.

Memories

The two Memories of this microwave oven let you program two sequential operations such as defrosting and cooking; cooking and standing; and cooking using two different power levels. The Memory feature automatically changes power settings and cooking time. Since two short audible beeps will sound between Memories, it is also possible to divide cooking times. Then, the signal would serve as a reminder to add foods (separate dishes or add ingredients) and to obtain precisely the end results desired.

BASIC INSTRUCTIONS

1. Push **Cook by Time Pad.**
2. Enter cooking time.
3. Push **Power Level Pad.***
4. Enter power level.
5. Push **Cook by Time Pad.** "Mem" appears in Display.
6. Enter cooking time.
7. Push **Power Level Pad.****
8. Enter power level.
9. Push **Start/Stop Pad.**

* If you wish to cook on HI, skip steps 3 & 4.
** If you wish to cook on HI, skip steps 7 & 8.

NOTE: During memory 1, the "cook" and "mem" prompts light in the display to indicate that this is a 2 stage cooking operation. The "mem" prompt turns off when the oven changes from stage 1 to stage 2. Two beeps signal this change. Four beeps signal the end of cooking.

To Cancel Memories

1. Push **Start/Stop Pad.**
2. Push **Reset Pad.**

NOTE: DO NOT push the **Reset Pad** unless all memories are to be cancelled.

Quick Defrost

When defrosting frozen foods, a high Power Level setting can be used initially to break down the ice crystals. But as they begin to melt, it is necessary to reduce the microwave power to keep the food from starting to cook before defrosting is complete. This process is done automatically when using the separate **Quick Defrost Pad.** It begins defrosting at 80% power, than gradually reduces power to 60%, 40% and 20%.

BASIC INSTRUCTIONS
1. Push **Quick Defrost Pad.**
2. Enter defrosting time.
3. Push **Start/Stop Pad.**

NOTE: To defrost meat, poultry, or seafood, refer to the **Defrost by Weight Code** on pp.16-17.

Important Defrosting Tips

- Starting temperature, shape of the food, fat content and water content will affect defrosting time. Therefore, periodically check food during defrosting. To prevent cooking, shield warm areas with foil.
- Remove frozen foods from package and place in a microwave safe dish to defrost.
- Food should still be somewhat icy in the center when removed from the oven because the edges of the food will begin cooking if microwaves thaw it completely.

Defrost By Weight

Use this program to defrost meats, poultry and seafood weighing up to 6-lbs. Enter the weight in pounds (lbs.) and ounces (oz.).

BASIC INSTRUCTIONS

1. Push **Defrost by Weight Pad.**
2. Enter weight.* The correct defrost time is automatically calculated and appears in the display.
3. Push **Start/Stop Pad.**

*See conversion chart below. NOTE: First digit is pounds, second & third digits are ounces.

Example: To defrost 2 1/2 lbs. ground beef, you would touch **Defrost By Weight Pad**; then 2, 0, 8; then **Start/Stop Pad**.

IMPORTANT: Toward the end of defrosting, two long beeps will sound and the oven will turn off. The display will stop counting down. At this point, open the oven door and check the food. (See Tips on p. 17) If food is thawed, push **Reset Pad** to cancel program. If food is still frozen, push **Start/Stop Pad** to continue defrosting. Four long beeps signal the end of defrosting.

Conversion Chart

If weight is in tenths-of-a-pound:		Then weight is converted to ounces:
0.1	is	1 to 2-oz.
0.2	is	3 to 4-oz.
0.3	is	5-oz.
0.4	is	6 to 7-oz.
0.5	is	8-oz.
0.6	is	9 to 10-oz.
0.7	is	11 to 12-oz.
0.8	is	13-oz.
0.9	is	14 to 15-oz.

Tips

1. Do not defrost covered meat. Covering might allow cooking to take place. Always remove outer wrap and tray. Place food on a microwave-safe rack in a dish. During defrost, juices accumulate in dish and may become hot enough to cook the food. Elevating meat off the dish will prevent the bottom-side from beginning to cook.

2. Begin defrosting whole poultry breast-side-down. Begin defrosting roasts fat-side-down.

3. Defrost by Weight is programmed for specific weights. Defrost results will be affected if you enter an incorrect weight.

4. Defrost by Weight is programmed for frozen food at 0^{0}F. If food is stored at a higher temperature, expect shorter defrost times.

5. After 1/3 the defrost time, check the food. You may wish to turn over, break apart, rearrange or remove thawed portions of the food.

6. **During defrost, the oven will automatically turn off** and the display will stop counting down. At this point, open oven door and check the food. Follow the techniques listed below for optimum defrost results. Then, close oven door, press **Start/Stop Pad** to complete defrosting.

   A) Turn Over — Roast, ribs, whole poultry, turkey breasts, hot dogs, sausages, steaks, or chops.

   B) Rearrange — Break apart or separate steaks, chops, hamburger patties, ground meat, chicken or seafood pieces, chunks of meat such as stew beef.

   C) Shield — Use small strips of aluminum foil to protect thin areas, edges or unevenly shaped foods such as chicken wings. Do not allow foil to come within 1-inch of oven walls or door to prevent arcing.

   D) Remove — To prevent cooking, thawed portions should be removed from the oven at this point. This may shorten defrost time for foods weighing less than 3-lbs.

7. After defrosting, allow food to stand 10 to 20 minutes if there are any icy areas. If large solid roasts, such as sirloin tip or rump roasts, are not completely thawed after standing, return roast to oven and program Defrost by Weight for 2-lbs.

FROZEN CONVENIENCE

This program includes frozen convenience foods such as vegetables, entrees, pot pies, pancakes, and pastries. Heating times for this code are based on frozen foods. If the food you wish to thaw and heat is not completely frozen or has begun to thaw, it may be necessary to remove the food from the oven **before** the end of cooking.

BASIC INSTRUCTIONS
1. Push **Frozen Convenience Pad.**
2. Select Code.*
3. Enter Weight.
4. Push **Start/Stop Pad.**

***NOTE:** Each code has a size limitation. See FROZEN CONVENIENCE CODES CHART for maximum weight per code. If you select a weight that is larger than the preprogrammed weight, two short beeps will signal the error.

Example: If you want to cook a frozen pot pie you would touch **Frozen Convenience Pad;** 3, (code); 1, 0, 8, (Weight of 1-lb 8-oz.); **Start/ Stop Pad.**

When you enter the weight, the display immediately changes to the correct cooking time.

During cooking, one beep will be heard once or twice. This is a signal to check the food. If necessary, stir, turn or rearrange food. Recheck food at second beep and remove from oven if completely cooked.

Two long beeps will signal the end of the cooking and the beginning of a 2 or 5 minute HOLD operation. The display will show the countdown for the HOLD operation.

Four long beeps signal the end of the HOLD operation.

FROZEN CONVENIENCE CODES CHART

CODE #	MAXIMUM WEIGHT	TYPE OF FROZEN FOOD	INSTRUCTIONS
CODE 1	Up to 1-lb., 8-oz. (24-oz.)	Frozen vegetables, rice, pasta.	Includes single or multiple servings; with or without sauce. Follow package directions for venting of plastic pouches or trays. Follow instructions for adding water and for covering. Some microwaveable french fries may require slightly longer cooking times.
CODE 2	Up to 2-lbs. (32-oz.)	Frozen entrees & dinners in pouch.	If cover is foil, remove and replace with plastic wrap. Vent as directed on package instructions. Check food at first beep and rotate dishes. **Check food at second beep and remove from oven if food is cooked.**
CODE 3	Up to 1-lb.,	Frozen micro pot pie or pastry topped micro	Check food at beep and rotate dishes. After cooking, gently shake pot pie to help even out the heat in the pie's filling.
CODE 4	Up to 1-lb., 8-oz. (24-oz.)	Frozen breakfast foods (waffles, pancakes), sandwiches	Follow package directions if a microwaveable heating sleeve is provided. Follow directions for serving size. Some sandwiches microwave best if wrapped in a paper towel or set on top of the box provided in the package. Follow package directions for heating sandwiches. Thicker sandwiches may take an additional 30 to 60 seconds of heating. Sandwiches should be turned halfway through heating.
CODE 5	Up to 1-lb. (16-oz.)	Frozen bread, pastries includes frozen rolls, doughnuts, muffins, mini-loaves. (To thaw and warm).	Remove wrap, place on microwave-safe dish and heat. Follow package directions for covering.

REHEAT

Use this program to reheat various serving sizes of beverages; pastries; cooked and refrigerated meats or entrees; canned entrees and soups, or instant hot cereal. This setting can also be used to cook potatoes or bacon.

BASIC INSTRUCTIONS
1. Push **Reheat Pad.**
2. Select Code. *
3. Enter amount. **
4. Push **Start/Stop Pad.**

***Note:** Each code has a size limitation. If you select a number of servings that is larger than preprogrammed for the code you selected, two short beeps signal the error.

****Note:** If you do not select an amount, the oven automatically heats for one serving.

Example: If you want to heat two 7.5-oz. containers of soup, you would touch **Reheat Pad**; 7 (Code); 2 (2 containers); **Start/Stop Pad.**

When you enter the number of servings, the display immediately changes to the correct cooking time.

REHEAT CODES CHART

CODE #	AMOUNT (Serving Size)	DESCRIPTION OF FOOD	INSTRUCTIONS
CODE 1	Up to 4 cups	6 to 8-oz. cup of a beverage.	Heat individual cups of water for coffee or tea. When heating several cups, arrange in a circle in the oven.
CODE 2	Up to 4 servings	1 to 3-oz. serving size pastry, roll.	Warm individual baked pastries, rolls doughnuts, biscuits or bread. Place on paper towel to absorb moisture. Do not cover. For very small rolls, count 2 or 3 rolls per serving. For a very large roll, additional time may be necessary. Jelly filled doughnuts may be hotter in center than the outside. When warming more than one, arrange in a circle in the oven.
CODE 3	Up to 4 servings	4 to 6-oz. serving size cooked and refrigerated meat.	Heat 4-oz. portions of boneless fully cooked and refrigerated meat such as sliced or cubed poultry, beef or ham. For bone-in meat, heat 6-oz. portions of fried chicken, ribs or chops. Cover meat (except rare doneness) with wax paper. Stack rare cuts of meat to help retain pink color. Size of slice will influence time needed. Thus, thicker slices may need additional time.
CODE 4	Up to 4 servings	8-oz. serving size cooked and refrigerated casserole.	Heat portions of fully cooked and refrigerated casseroles. Place portions in a covered dish. Stir halfway through heating and after heating. Portions that can not be stirred, such as lasagna, should be cut into individual portions and arranged in a circle on a dish. Rotate dishes halfway through heating.
CODE 5	Up to 4 potatoes	6 to 7-oz. size potato.	Pierce potato(s) and place on paper towel in oven. If cooking more than one, arrange in a circle. For larger potatoes, or unevenly shaped potatoes, additional cooking time and/or turning potatoes over during cooking may be necessary. Let stand a few minutes after cooking.

REHEAT CODES CHART CONT'D

CODE #	AMOUNT (Serving Size)	DESCRIPTION OF FOOD	INSTRUCTIONS
CODE 6	Up to 6 slices of bacon	Bacon Slices	Arrange bacon on paper towel in dish. Cover with paper towel. During reheat, cooking will stop and display will prompt **"TURN"**. Give dish half turn and continue cooking. Let stand a few minutes after cooking. **Note:** For thick slices, additional time may be needed.
CODE 7	Up to 2 cans	7 to 8-oz. plastic/can of a microwaveable entree.	Heat an individual size serving of a microwaveable entree such as chili, macaroni and beef, or scalloped potatoes and ham. Remove foil seal and replace with vented plastic cover as directed on package. When heating several containers, space evenly in a circle in the oven.
CODE 8	Up to 4 cans	10 to 16-oz. plastic/can of entrees, vegetables, soup.	Remove food from container to individual size microwave-safe dish. Cover and heat. Toward **the end of cooking the oven will automatically turn off and the oven will prompt you to "STIR"**. Stir food and continue cooking. Let stand a few minutes after cooking.
CODE 9	Up to 3 packets	1.3-oz. instant hot cereal.	You can microwave up to 3 individual bowls of instant hot cereal such as oatmeal. Add water as directed on package. Arrange bowls in a circle in the oven. Do not cover. Stir or let stand after cooking as directed on package.

Cook by Weight

Use this program to cook meats such as beef, lamb or pork roasts, ham or turkey breast. Each code has a weight limitation (up to 5 or 6-lbs). If you select a weight that is larger than the preprogrammed weight, two short beeps will signal the error.

BASIC INSTRUCTIONS
1. Push **Cook by Weight Pad.**
2. Select Code.
3. Enter weight.
4. Push **Start/Stop Pad.**

Example: If you want to cook a 3 lb. 8-oz. beef ribeye roast to well done, you would touch **Cook by Weight Pad**; 3 (Code); 3,0,8 (lbs., oz.), **Start/ Stop Pad**.

One short beep will be heard once or twice during cooking. This signals you to check the cooking progress. The oven does not turn off.

Two long beeps will sound and the oven will turn off. The display will stop counting down. At this point, open the oven door and check the food. (See Tips on page 24).

Push **Start/Stop Pad** to continue cooking. Four long beeps signal the end of cooking.

Tips

1. Place tender roast fat-side-down on a microwave-safe rack in a dish large enough to hold the drippings. Cover with wax paper to prevent spattering.

2. During cooking, one short beep will sound once or twice (depending upon the code selected). Check the cooking progress. It may be necessary to turn elongated roasts or unevenly shaped meats such as poultry. If edges or thin areas, such as wings, are overcooking, protect these areas with small strips of aluminum foil. Do not place foil closer than 1-inch from the oven walls or door.

3. During cooking, all codes will signal two long beeps and the oven will automatically turn off. The display will prompt you to "Turn" the meat. Open the door, remove the meat from the oven and turn over the meat. (Check doneness of small or thin - shaped roasts. Remove from oven and cancel program if done.) If necessary, shield areas with small strips of aluminum foil. Drain the dish if excessive drippings have accumulated. Recover with wax paper and return dish to the oven rotated halfway from original position. Close the door and push **Start/Stop Pad** to complete cooking.

4. After cooking, remove meat from oven. Insert a meat thermometer into the center or the coolest area of the roast. Cover meat with aluminum foil and let stand up to 30 minutes. Length of standing time depends on size of roast and desired degree of doneness. Expect temperature to increase 15^0 to 20^0 F.

Cook By Weight Chart

CODE #	MAXIMUM WEIGHT	INTERNAL TEMPERATURE AFTER STANDING TIME	INSTRUCTIONS
CODE 1	Up to 6-lbs.	Rare - 140^{0}F.	Beef roasts.
CODE 2	Up to 6-lbs.	Medium - 160^{0}F.	Beef roasts.
CODE 3	Up to 6-lbs.	Well done - 170^{0}F.	Beef roasts.
CODE 4	Up to 6-lbs.	Well done - 170^{0}F.	Pork roasts.
CODE 5	Up to 6-lbs.	Heated - 140^{0}F.	Precooked ham.
CODE 6	Up to 5-lbs.	Well done - 185^{0}F.	Turkey breast.

Make-A-Meal

The microwave oven has been especially designed to cook up to three different foods together. An entire two or three dish meal can be prepared at the same time. The rack provides the additional space needed for preparing multiple dishes.

BASIC INSTRUCTIONS

1. Insert oven rack, if needed.
2. Place food in oven.
3. Enter cooking time.
4. Enter power level if appropriate.
5. Push **Start/Stop Pad.**

Placing Foods in the Oven

- In general, dense or long cooking foods are placed on the oven rack where they will receive the most microwave energy when several foods are cooking together.
- Foods that cook or heat quickly are placed on the floor where there is less energy and cooking is more gentle. (See chart)
- Stagger food in the oven whenever possible. It does not matter whether the long cooking item is on the right or the left of the rack as long as it is not placed directly over the item on the floor.
- If preparing a very fast cooking item, add it during the last one or two minutes of cooking.

Foods on the Rack:

ROASTS
POULTRY
CASSEROLES
CHOPS/RIBS
MEATLOAF
BAKED POTATOES
CARROTS
SQUASH
SOUP
POTATO CASSEROLES

Foods on the Floor:

CORN ON THE COB (add 1/2 way through)
FROZEN VEGETABLES
CANNED VEGETABLES
BEVERAGES
CAKES
CUSTARDS
SANDWICHES
SAUCES
TOPPINGS
(add during last 1 to 2 minutes)
ROLLS
DOUGHNUTS

Make-A-Meal Ideas Chart

FOOD	LOCATION IN OVEN	APPROX. TIME ON HIGH	SPECIAL INSTRUCTIONS
Bacon (8 slices) & Scrambled Eggs (6)	Rack Floor	7-11 minutes	Place bacon in 12" x 7" glass dish or bacon tray. Place eggs in 1 qt. casserole or bowl, cover with wax paper. Stir eggs and rotate bacon dish every three minutes.
Frozen Fish Sticks (9-oz.) Frozen Potato Tots (16-oz.) & Frozen Vegetables (10-oz.)	Floor Rack (left) Rack (right)	13-19 minutes	Place fish sticks on dinner plate, potato tots in 1qt. casserole and frozen vegetables in a small covered casserole. Rotate dishes halfway through cooking process.
Meatloaf (1 1/2 lbs.) & Baked Potatoes (4-6-oz.)	Floor (center) Floor (around meatloaf)	15-25 minutes	Rotate meatloaf halfway through cooking process. Let meatloaf stand 5 minutes, covered with foil. Cook potatoes 5 minutes during stand, if necessary.
Quartered Chicken (1 1/2 lbs.) & Baked Potatoes (4) & 10-oz. Frozen Vegetables	Rack (front) Rack (back) Floor	18-28 minutes	Place chicken in 12" x 7" glass dish. Vegetables can be in pouch (slit) or 1 qt. casserole covered with lid or plastic wrap. Rotate dishes during cooking process. Let chicken stand 10 minutes covered with foil. Continue cooking vegetables and potatoes during stand time, if needed.

Cooking Time Guide

General Rule: When preparing to cook a meal including 2 to 3 foods, look at the individual cooking times of each food.

- If the longest cooking time is less than 15 minutes, add all the cooking times together for the total oven meal time.
- If the longest cooking time is between 15 and 35 minutes, add all the cooking times together and subtract 5 for the total oven meal time.
- If the longest cooking time is over 35 minutes, cook all foods for the longest cooking time.

NOTE: Check the meal while it is cooking. Stir, if needed, and add, remove, or rotate food as required for the best cooking results.

Power Level

Oven meals cook on HI because the increased quantity of foods decreases the microwave energy available to each food. If foods contain a number of sensitive ingredients or are foods that pop or are less tender (such as certain cuts of meat), you may need to lower the power level to "8".

Determining When Food Is Done

Since foods cook at slightly different rates when more than one dish is being prepared, one food may need to cook a few extra minutes after others have been removed. Check foods for doneness at the minimum recommended cook time. Remove those that are done and continue to cook others at the same Power Level setting.

Important Reminders

- **The rack should not be used when cooking a single item.** Always remove the rack from the oven after cooking multiple dishes. Operating the oven with the rack still in place and no food in the oven could result in damage to the oven or rack.
- Meat items, like roast and poultry, should always be in a container on the rack and not directly on the rack itself. When cooking instructions specify placing meat or poultry on a rack or trivet, they are referring to a microwave cooking accessory which is placed in a dish to keep food above fats and juices. The oven rack is not designed for that purpose.

Answers To Questions About Your Microwave Oven

Q. When I push the Start/Stop Pad, the oven makes a buzzing sound. What causes this?

A. This is a normal and indicates that the oven is working properly.

Q. Why does the Display sometimes count down after pushing the Start/Stop Pad, but the oven doesn't start cooking?

A. The door is not completely closed. Open the door and re-close firmly. Push the **Start/Stop Pad** and the oven will start cooking.

Q. Can I open the door when the oven is operating?

A. The door can be opened anytime during the cooking operation; the oven will automatically stop cooking and the time setting will maintain until the door is closed and the **Start/Stop Pad** is pushed.

Q. What causes the oven interior light and display to dim when using a Variable Power Level?

A. This is normal and indicates the oven is operating and cycling properly.

Q. Why does steam and/or vapor escape around the door and moisture droplets form on the inside oven door?

A. This is a normal occurrence - as food cooks, steam is given off.

Q What do the various beeps mean?

A. Long (3 second) beep = timer has completed its countdown.
Short beep = correct entry; During some codes - one beep signals you to check the food.
Two short beeps = incorrect entry.
Two long beeps = between cooking stages. During some codes, the oven will automatically turn off. At this point, check food to see if stirring or turning is required.
Four short beeps = end of cooking (microwave will turn off).

Q. What causes a clicking sound when using Cook by Weight Code?

A. This is normal and indicates that the oven is cycling properly.

Care and Cleaning

Cleaning the Microwave Oven

A minimum of maintenance is needed to keep the microwave oven clean and trouble free. Stirrer cover and the oven itself should be cleaned after each use with a damp cloth to keep them free from grease and soil buildup. Stubborn soils can be removed with a plastic scrub pad. When cleaning interior surfaces and surfaces of door and oven that come together when the door is closed, use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth.

Some liquid cleansers can remove the shiny surface on plastic or vinyl. Therefore, never spray or pour liquid cleansers directly onto a surface. Spray or pour cleanser onto a cloth or sponge and then clean.

Odors can be eliminated from the inside of the oven by boiling a solution of one cup of water and several tablespoons of lemon juice in the oven for 5-7 minutes. This also helps loosen any dried soil in the oven. Be very careful not to scratch the door and interior surface. Wipe off excess moisture after every use.

DO NOT USE abrasive cleaners, oven cleaners, abrasive cleaning pads or steel wool, as they can scratch or dull oven surfaces or remove lettering on oven door.

DO NOT REMOVE OR INSERT KNIFE around stirrer cover to clean, as it may damage the cover or affect the cooking performance of your oven.

Cleaning the Door and Control Panel

Clean with a damp cloth or sponge. Use dishwashing detergent and water or a liquid or glass-cleaning agent to remove soil. Then, wipe out oven with rinsed out cloth. Dry with a soft cloth to prevent scratching the plastic outer door panel. Some paper towels can scratch the plastic door panel, therefore, use a soft cloth to dry the door.

Cleaning the Glass Shelf

The glass shelf can be removed for easy cleaning. Wash with warm soapy water; rinse; and dry completely. DO NOT USE abrasive cleaners or cleaning pads.

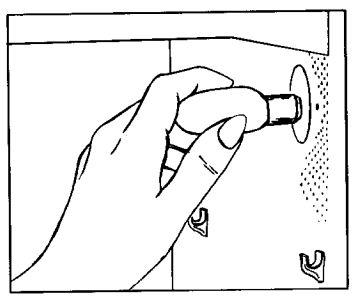
Cleaning the Oven Rack

Wash the oven rack with a mild soap and a soft or nylon scrub brush. Be sure to dry completely after washing.

Replacing Light Bulb

Unplug the oven. When oven is cool, loosen hex nut with a 1/4" nut driver or remove screw on lamp access cover with a straight-blade screwdriver.

Carefully remove cover plate.



Remove bulb. If bulb should break, use a pot holder to protect hands from possible harm and very carefully remove bulb. If bulb breaks at base, have a serviceman remove bulb.

Replace bulb with a 25 watt 18 bayonet base bulb only. Replace cover plate. **WARNING:** After replacing oven light bulb, do not attempt to operate oven without lamp cover plate installed.

Reconnect power to oven.

Service Information

Check the following list to be sure a service call is really necessary. A quick reference of this manual as well as reviewing additional information on items to check, may prevent an unneeded service call.

If nothing on the oven operates:

- check for a blown circuit fuse or a tripped main circuit breaker.
- check if oven is properly connected to electric circuit in house.
- check that controls are set properly.

If the oven interior light does not work:

- the light bulb is loose or defective.

If oven will not cook:

- check that control panel was programmed correctly.
- check that door is firmly closed.

If oven takes longer than normal to cook or cooks too rapidly:

- be sure the **Power Level** is programmed properly.
- check instructions on food density, etc.

If the time of day clock does not always keep correct time:

- check that the power cord is fully inserted into the outlet receptacle.
- check that the oven is properly grounded.
- be sure the oven is the only appliance on the electrical circuit.

If oven floor is hot:

- this is normal. The floor is absorbing heat from the food.

If interior of oven collects moisture:

- this is normal. Food gives off moisture when cooking and the steam collects on the door and the oven surface. Wipe excess moisture from oven after each use.

If food cooks unevenly:

- refer to your cookbook for proper cooking procedures.
- be sure food is evenly shaped.
- be sure food is completely defrosted before cooking.
- check placement of aluminum strips used to prevent overcooking.

If food is undercooked:

- check recipe to be sure all directions (amount, time, & power levels) were correctly followed.
- check household voltage.
- be sure microwave oven is on a separate circuit.
- be sure food was completely defrosted before cooking.

If food is overcooked:

- check recipe to be sure all directions (amount, power level, time, size of dish) were followed.
- be sure initial temperature of food wasn't higher than normal.

If arcing (sparks) occur:

- be sure microwave-safe dishes were used.
- be sure wire twist ties weren't used.
- be sure oven wasn't operated when empty.

If You Need Service

- Call the dealer from whom your appliance was purchased or your Jenn-Air Service Contractor listed in the Yellow Pages. Your Jenn-Air Service Contractor can provide better and faster service if you can accurately describe problems and give model and serial number of the appliance. Be sure to retain proof of purchase to verify warranty status. Refer to WARRANTY for further information of owner's responsibilities for warranty service.
- If the dealer or service company cannot resolve the problem, write to MAYCOR Parts and Service Co., P.O. Box 2370, Cleveland, TN 37320-2370, (615)472-3333.
- Use and care manuals, service manuals, and parts catalogs are available from MAYCOR for a nominal charge.

All specifications subject to change by manufacturer without notice.